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# Here's everything you need to know about The World's 50 Best Restaurants 51-100 list

LAURA PRICE



28/03/2017

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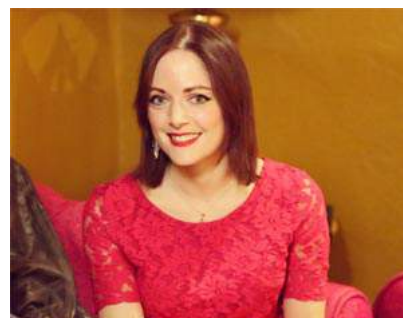
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One week before the announcement of *The World's 50 Best restaurants 2017*, we reveal the list of those ranked from 51<sup>st</sup> to 100<sup>th</sup>, as chosen for by our **Academy of 1,040 voters around the globe**. This year, we increased the number of restaurants that each voter picks from seven up to 10, meaning there are more votes than ever before and an even stronger pool of unbeatable dining experiences across the world. Here are the vitals for the restaurants that made **the 51-100 ranking**.

No.100 Olympe, Rio de Janeiro, Brazil - NEW ENTRY



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*Squid with cassava at Olympe*

No.17 in Latin America's 50 Best Restaurants 2016, Olympe is the much-loved Brazilian branch of the Troisgros family's empire. Claude Troisgros runs the kitchen with his son Thomas, creating the perfect balance between French elegance and Brazilian soul. Claude also won last year's Diners Club Lifetime Achievement Award for Latin America.

Rua Custódio Serrão 62, Lagoa, Rio de Janeiro  
+55 21 2539 4542  
[troisgrosbrasil.com.br](http://troisgrosbrasil.com.br)

#### No.99 Florilège, Tokyo, Japan - NEW ENTRY



*Beef and roots at Florilège*

One of the highest new entries to the Asia's 50 Best Restaurants 2017 list at No.14, Florilège stands out from the crowd in Tokyo with young chef Hiroyasu Kawate's imaginative modern French cooking. He plays with temperature and texture and isn't afraid to combine produce sourced from France with Japanese ingredients.

Seizan Gaenmae B1F, 2-5-4 Jingumae, Shibuya-ku, Tokyo  
[aoyama-florilege.jp](http://aoyama-florilege.jp)

#### No.98 Hedone, London, UK

Mikael Jonsson has a winning formula for modern European cuisine at Hedone in Chiswick, west London, serving the finest produce with a skilful and idiosyncratic approach to ingredient selection and technique. Service is polished but the atmosphere is casual for a restaurant cooking at such a high level.

301-303 Chiswick High Road, London W4 4HH  
+44 020 8747 0377  
[hedonerestaurant.com](http://hedonerestaurant.com)

#### No.97 Sushi Saito, Tokyo, Japan - NEW ENTRY

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*Nigiri at Sushi Saito*

In a tiny, spartan dining room in Tokyo's Ark Hills office and leisure complex, chef Takashi Saito creates the most perfect balance of texture, temperature and flavour in sushi sourced from the best ingredients in Japan. Diners at the sushi counter are treated to a procession of precisely prepared bites, from o-toro tuna to sea urchin, eel and octopus.

1st Floor, Ark Hills South Tower, 1-4-5 Roppongi, Minato-ku, Tokyo  
+81 3 3589 4412

#### **No.96 Epicure, Paris, France**

Chef Eric Frechon's temple of gastronomy at Le Bristol Paris is all about terroir and sense of place. The three-Michelin-star cook delights in selecting unusual ingredients, so dishes here could be anything from macaroni stuffed with black truffle, artichoke and duck foie gras to purple sea urchins simmered whilst in their shells with tongues and sea urchin broth.

12 Rue du Faubourg Saint-Honoré, 75008 Paris  
+33 1 53 43 43 40  
[lebristolparis.com/eng/gastronomy/epicure/](http://lebristolparis.com/eng/gastronomy/epicure/)

#### **No.95 Quay, Sydney, Australia**



*Snow egg at Quay*

The stunning views of Sydney Harbour aren't the only attraction at Quay, which just happens to be Australia's most-awarded restaurant. Peter Gilmore's exploration of his country's most beautiful, natural produce has ensured that diners consistently come from all over the world to try a piece of the Quay pie.

Upper Level, Overseas Passenger Terminal, The Rocks, Sydney 2000  
+61 2 9251 5600  
[quay.com.au](http://quay.com.au)



**No.94 Kadeau, Copenhagen, Denmark - NEW ENTRY**



*Pickled blackcurrant leaves, cabbage, figs and pea juice at Kadeau (image: Marie Louise Munkegaard)*

An early exponent of the New Nordic movement, chef Nicolai Nørregaard opened the original Kadeau on the tiny Baltic island of Bornholm in 2007. In November 2015, it moved to smaller premises next door to the original location, reducing the number of covers to provide diners with a more intimate experience. The Copenhagen restaurant takes its lead from the original, encapsulating the island's terroir in beautifully constructed seasonal dishes.

Wildersgade 10B, 1408 København K

[kadeau.dk](http://kadeau.dk)

+45 33 25 22 23

**No.93 Le Chateaubriand, Paris, France**



*Steak at Le Chateaubriand*

Former stonemason and gardener Inaki Aizpitarte opened Le Chateaubriand in 2006 and soon became a leading figure in what was dubbed the French capital's 'bistronomie' movement, which saw a new generation of bistros abandon starched tablecloths and uptight service in favour of a more relaxed approach and affordable prices. With a no-frills dining room and a fixed menu written on a blackboard, Le Chateaubriand may be laidback but its menu blending French, Asian and Latin American influences has drawn a wide audience.

129 Avenue Parmentier, 75011, Paris

+33 1 43 57 45 95

[lechateaubriand.net](http://lechateaubriand.net)

**No.92 Twins, Moscow, Russia**



*Sea urchin caviar and carrot at Twins*

A joint project from identical twin chefs Ivan and Sergey Berezutskiy, this Moscow restaurant takes a modern approach to Russian cuisine with plenty of fraternal fun along the way. The brothers are no strangers to winning awards, with Sergey's dish of langoustine, artichoke and tomato winning him the San Pellegrino Young Chef of the Year award in 2014.

Malaya Bronnaya ulitsa, 13, Moscow  
 +7 495 695-45-10  
[twinsmoscow.ru](http://twinsmoscow.ru)

**No.91 St John, London, UK**

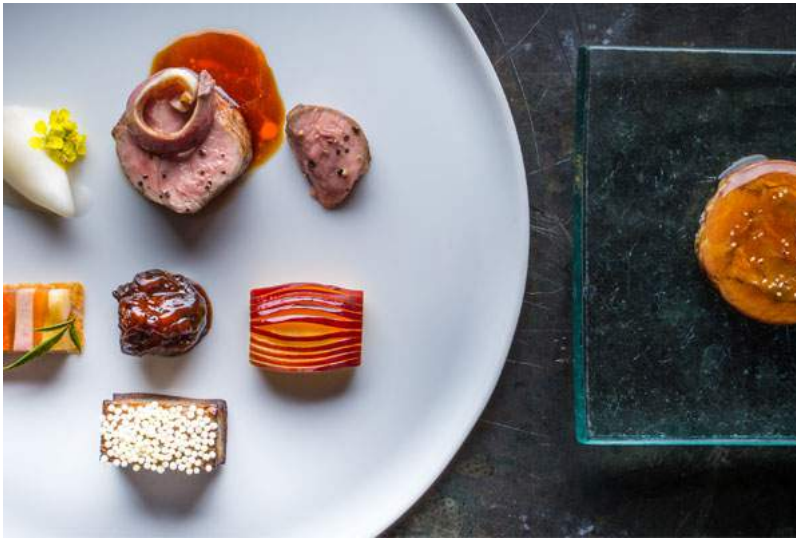


*Bone marrow on toast at St John*

A long-standing classic of London's restaurant scene, St. John graced the very first World's 50 Best Restaurants list at No.49 in 2002. Acclaimed chef Fergus Henderson is known for his groundbreaking work with nose-to-tail dining and dishes such as bone marrow on toast have inspired a generation of young chefs in Britain and far beyond.

26 St John St, Clerkenwell, London EC1M 4AY  
 +44 20 7251 0848  
[stjohnsgroup.uk.com](http://stjohnsgroup.uk.com)

**No.90 Manresa, Los Gatos, USA**



*All of the lamb at Manresa (image: Eric Wolfinger)*

Award-winning chef-owner David Kinch is one of the cooks leading a new contemporary Californian cuisine, inspired by French and modern Catalan cooking while exploring the region's rich bounty. The tasting menu-only restaurant held two Michelin stars for nine years before winning a third in 2016.

320 Village Lane, Los Gatos, California 95030

+1 408 354 4330

[manresarestaurant.com](http://manresarestaurant.com)

#### **No.89 Mingles, Seoul, Korea - NEW ENTRY**



*Jang noodle at Mingles*

Since its opening in April 2014 in Seoul's buzzy Cheongdam-dong district, Mingles has been wowing local and international diners with its fusion of eastern and western cuisine. Talented chef Mingoo Kang divides his menu into sections like grains, vegetables and fish, with jang and cho – Korean traditional fermented sauce and vinegar – playing an integral role.

Gangnam-gu, Nonhyun-dong 94-9, 1st floor, Seoul

+82 2 515 7306

[restaurant-mingles.com](http://restaurant-mingles.com)

#### **No.88 Selfie, Moscow, Russia - NEW ENTRY**

From the founders of White Rabbit, Boris Zarkov and Vladimir Mukhin, comes Selfie, a new Moscow restaurant where the theatre begins in the cloakroom. Guests sit at the counter around an open kitchen to enjoy seasonal Russian produce cooked with modern techniques. Think veal from Bryansk, asparagus from Tver and truffle from the Crimea.

Novinskiy Boulevard, 31, Moscow

+7 (495) 995-85-03

[selfiemoscow.com](http://selfiemoscow.com)



**No.87 Per Se, New York, USA**



*Strawberry tea at Per Se (image: Deborah Jones)*

While Thomas Keller's The French Laundry in California will always hold a special place in the history of American (and even global) cuisine, its sister restaurant in New York certainly doesn't live in the shadow of its elder sibling. Perched on the fourth floor of the Time Warner Center, the dining room is an elegant space sporting dark wood furniture, the crispest white tablecloths and views over Central Park through the huge floor-to-ceiling windows.

4th Floor, The Time Warner Center, 10 Columbus Circle (at 60th St), Manhattan, New York 10019

+1 212 823 9335

[thomaskeller.com/per-se](http://thomaskeller.com/per-se)

**No.86 Odette, Singapore - NEW ENTRY**



*Root veg at Odette*

The Highest New Entry to Asia's 50 Best Restaurants 2017, Odette made its debut on the list just a year after opening, during which time it also won two Michelin stars. Former Jaan chef Julien Royer named the restaurant after his grandmother, who taught him the value of cooking beautiful dishes with the most simple ingredients.

1 St Andrew's Rd, 04 National Gallery, Singapore 178957

+65 6385 0498

[odetterestaurant.com](http://odetterestaurant.com)

**No.85 Belcanto, Lisbon, Portugal**



*Citrino eggs at Belcanto (image: Paulo Barata)*

Open since 1958, Belcanto had a complete transformation in 2012 when it relaunched under chef José Avillez. Since then, it has been one of the most-awarded restaurants in Portugal, recognition for the talented chef's creative, 'revisited' Portuguese cooking. Two tasting menus and an à la carte explore elements of the nation's cuisine, including suckling pig and seabass with seaweed.

Largo de São Carlos 10, 1200-410 Lisboa  
+351 21 342 0607  
[belcanto.pt](http://belcanto.pt)

#### **No.84 The Restaurant at Meadowood, St. Helena, USA**



*Grilled and chopped spring lamb, artichokes, garum and purslane at The Restaurant at Meadowood*

The Restaurant at Meadowood lives and breathes the Napa Valley, so everything from chef Christopher Kostow's cooking to the sourcing of ingredients and treatment of farmers and foragers is meant to have a positive impact on the area. The stunning resort surrounded by mountains in the heart of the Napa Valley is a fitting location for Kostow's seasonal cuisine.

900 Meadowood Lane, St. Helena, California 94574  
+1 707 967 1205  
[therestaurantatmeadowood.com](http://therestaurantatmeadowood.com)

#### **No.83 Atelier Crenn, San Francisco, USA - NEW ENTRY**





*The Sea at Atelier Crenn*

Voted as The World's Best Female Chef in 2016, Dominique Crenn was also the first female American chef to receive two Michelin stars. Diners at her restaurant in San Francisco receive a poem instead of a menu, which signals the start of a journey through Crenn's highly inventive 'poetic culinaria' cuisine.

3127 Fillmore St, San Francisco, CA 94115

+1 415 440 0460

[ateliercrenn.com/](http://ateliercrenn.com/)

#### **No.82 Chef's Table at Brooklyn Fare, New York, USA**

With just one U-shaped counter offering a communal dining experience, Brooklyn Fare is the showcase for chef César Ramirez's Japanese- and French-inspired cooking. A 2 1/2-hour tasting menu focuses on seafood and shellfish, taking in everything from Hokkaido uni toast to lobster poached in shiso butter.

431 W 37th St, New York, NY 10018

+1 718-243-0050

[brooklynfare.com/pages/chefs-table](http://brooklynfare.com/pages/chefs-table)

#### **No.81 Maní, São Paulo, Brazil**



*Bacuri fruit mochi with wild rice popcorn, matcha ice cream and peppermint (image: Roberto Seba)*

A regular in the top 10 of Latin America's 50 Best Restaurants (it currently stands at No.8), Maní is a favourite of *paulistas* – native São Paulo dwellers – and food travellers. Chef-owner Helena Rizzo serves delicate European-Brazilian cuisine with local ingredients in a peaceful, quaint setting in the city's leafy Jardim Paulistano suburb.

Rua Joaquim Antunes 210, Jardim Paulistano, São Paulo

+55 11 3085 4148

[manimanioca.com.br](http://manimanioca.com.br)

#### **No.80 Le Cinq, Paris, France**

Chef Christian Le Squer, who previously worked at Yannick Alleno's Pavillon Ledoyen, serves a modern take on traditional French flavours and ingredients at this restaurant in Paris's 8<sup>th</sup> arrondissement. Dishes might include Dublin Bay prawns with warm mayonnaise or truffled green asparagus with Château Chalon wine mousseline.

31 Avenue George V 75008 Paris  
+33 (1) 49 52 71 54  
[restaurant-lecing.com](http://restaurant-lecing.com)

#### No.79 Maaemo, Oslo, Norway



*Scallop with cauliflower and salted butter at Maaemo (image: Tuuka Koski)*

Led with calm authority by head chef Esben Holmboe Bang, the team works efficiently and precisely as it constructs a succession of highly seasonal, modern dishes that put the pure flavours of Norway's stunning natural produce centre stage. Maaemo roughly translates as 'Mother Earth' in old Norse and has a strict policy of using locally sourced wild, organic or biodynamic ingredients - even though Holmboe Bang is actually Danish.

Schweigaards gate 15 B, Oslo  
+47 91 99 48 05  
[en.maaemo.no](http://en.maaemo.no)

#### No.78 Indian Accent, New Delhi, India



*Soy keema, quail egg, lime leaf butter pao at Indian Accent*

Consistently named The Best Restaurant in India in Asia's 50 Best Restaurants, chef-patron Manish Mehrotra's Indian Accent is also hailed as one of the finest Indian establishments in the world. Mehrotra's Indian cuisine with a modern spin includes everything from duck khurchan in a cornetto-like cone with herb yoghurt and chilli chutney to galautis with foie gras. Last year, he opened a branch in New York and later this year he'll add another in London.

77 Friends Colony (West), New Delhi 110065  
+91 11 43235151

**No.77 Martin Berasategui, Lasarte-Oria, Spain**

Basque chef Martin Berasategui has held three Michelin stars at his eponymous restaurant in Lasarte-Oria, Spain, for more than 15 years. His 14-course 'Great Tasting Menu' takes in mille-feuille of smoked eel, crayfish over an aniseed sea-bed and lightly marinated warm oyster. There is also an à la carte option.

Loidi Kalea, 4 - 20160 Lasarte-Oria, Lat. 43.2668 / Lon. -2.0155

+34 943 366 471

[martinberasategui.com](http://martinberasategui.com)

**No.76 Lasai, Rio de Janeiro, Brazil**



*Yams, egg yolk, coconut milk and dried beef at Lasai*

The Highest New Entry to Latin America's 50 Best Restaurants in 2015, Lasai has won heavy praise and accolades since opening its doors in 2014. Chef Rafa Costa e Silva creates innovative farm-to-table cuisine with daring ideas and the best local seasonal produce.

Rua Conde de Irajá, 191, Botafogo, Rio de Janeiro

+55 21 3449 1834

[lasai.com.br](http://lasai.com.br)

**No.75 Sud 777, Mexico City, Mexico - NEW ENTRY**



*Carrot at Sud777*

At No.11 in Latin America's 50 Best Restaurants 2016, Sud777 is a hit with Mexicans and destination tourists alike. Edgar Núñez Magaña creates fresh, colourful dishes from simple, local produce in a casual but cool setting that also houses a bar and separate Asian restaurant, Kokeshi by Sud777.



Boulevard de la Luz 777, entre Camino Santa Teresa y Paseo del Pedregal, Col. Jardines del Pedregal  
+52-55-5568-4777  
[sud777.com.mx](http://sud777.com.mx)

**No.74 The Jane, Antwerp, Belgium**



*Butter poached lobster, smoked beetroot and dashi butter sauce (image: Eric Kleinberg)*

If food is the new religion, this stunning restaurant in a former chapel takes eating out to its logical conclusion. Head chefs Sergio Herman and Nick Bril work in an open kitchen where the altar once stood, creating boldly flavoured dishes inspired by global cuisines. It's worth visiting for the room alone – the 19th century former military hospital chapel was refurbished by hot-shot Dutch designer Piet Boon and includes a dramatic steel and glass chandelier and contemporary stained glass windows referencing good and evil, food and religion.

Paradeplein 1, 2018, Antwerp  
+32 3 808 4465  
[thejaneantwerp.com](http://thejaneantwerp.com)

**No.73 La Colombe, Cape Town, South Africa**



*Springbok tatak and tartare, chicken liver and foie gras parfait, rhubarb, lavender and truffled asparagus at La Colombe*

In an idyllic setting in the beautiful Silvermist Wine Estate at the top of Constantia Nek, La Colombe is the showcase for talented chef-proprietor Scot Kirton's artful French-meets-Asian cuisine. His colourful tasting menus include dishes such as tuna 'La Colombe' served in a bespoke tin and 'three ages of boerenkaas,' a South African cheese, with onion, quince, walnut and cumin.

Table Mountain National Park, Silvermist Wine Estate, Constantia Main Rd, Constantia, Cape Town, 7848  
+27 21 795 0125  
[lacolombe.co.za](http://lacolombe.co.za)

**No.72 Schloss Schauenstein, Fürstenau, Switzerland**



*Raw milk and blueberry at Schloss Schauenstein*

In a small hotel near the Italian border, Swiss chef Andreas Caminada takes diners on a journey of the senses, exploring the interaction between smell, texture and flavour. The chef is one of the most well-known in Europe, having honed his skills at fine dining destinations such as Wirtschaft zum Wiesengrund in Zurich and Bareiss in Germany before taking over Schloss Schauenstein in 2003. Service is slick and runs like clockwork, naturally.

Schauenstein Schloss Restaurant Hotel, Schlossgasse 77, CH-7414 Fürstenau  
+41 81 632 10 80  
[schauenstein.ch](http://schauenstein.ch)

**No.71 Lung King Heen, Hong Kong, China**



*Crispy scallops with fresh pear at Lung King Heen*

Known for chef Chan Yan Tak's signature baked whole abalone puff with diced chicken, Lung King Heen is a go-to destination in Hong Kong for fine Chinese dining. The restaurant in the Four Seasons hotel was the first Chinese establishment to be awarded three Michelin stars.

Four Seasons Hotel, 8 Finance Street, Central, Hong Kong  
+852 3196 8888  
[fourseasons.com/hongkong](http://fourseasons.com/hongkong)

**No.70 Aqua, Wolfsburg, Germany**



*River Zander - radicchio tardivo, peas, pomegranate, sesame (image: Gatz Wrage)*

Locations for a world-class restaurant don't come much more unlikely than a motoring theme park adjoining Volkswagen's car factory, but that's exactly where you'll find Sven Elverfeld's inimitable Aqua. In Wolfsburg, between Berlin and Hanover, this former pastry chef cooks some of Germany's most ambitious food in a strikingly contemporary dining room that references the Ritz-Carlton's industrial location.

Ritz-Carlton, Parkstrasse 1, 38440 Wolfsburg  
 +49 5361 60 6056  
[restaurant-aqua.com](http://restaurant-aqua.com)

#### **No.69 Hiša Franko, Kobarid, Slovenia - NEW ENTRY**



*Hops ravioli, goat kid brain, drops of black beans and anchovies at Hiša Franko (image: Suzan Gabrijan)*

Ana Roš, who also wins this year's Best Female Chef Award, was never meant to be a cook. She was well on the path to becoming a diplomat when she met her husband Valter and decided to take over his parents' restaurant in Slovenia's remote Soča Valley. Since then, Roš has helped put Slovenia on the food map, drawing diners from all over the world just to sample her fresh, inventive and hyper-local cooking.

Staro selo 1, 5222 Kobarid  
 +386 (0) 5 389 4120  
[hisafranko.com](http://hisafranko.com)

#### **No.68 The French Laundry, Yountville, USA**





*Ricotta and basil anolini at The French Laundry (image: Deborah Jones)*

Having reached No.1 in The World's 50 Best Restaurants in 2004, recently refurbished The French Laundry has been an international dining favourite for more than two decades. Food lovers travel from all over the globe to enjoy Thomas Keller's refined French-American cuisine in the heart of California's Napa Valley.

6640 Washington Street, Yountville, California 94599

+1 707 944 2380

[frenchlaundry.com](http://frenchlaundry.com)

#### **No.67 Benu, San Francisco, USA**



*Wild bamboo funghi with shoots (image: Eric Wolfinger)*

Former French Laundry chef Corey Lee opened Benu in 2010 as a showcase for his cuisine that blends American, European and Asian flavours. In a stylish setting, Lee's sophisticated cooking plays out in a tasting menu that includes everything from thousand-year-old quail's egg with potage and ginger to foie gras xiao long bao.

22 Hawthorne St, San Francisco, California, CA 94105

+1 415 685 4860

[benusf.com](http://benusf.com)

#### **No.66 Estela, New York, USA**



*Beef tartare with sunchoke at Estela*

Opened in 2013, Estela is the brainchild of chef Ignacio Mattos and wine director and co-owner Thomas Carter, pairing Mediterranean-based cooking of the highest calibre with small-plates, a relaxed vibe and a brilliant wine list. The dining room is unprepossessing, with wooden floorboards, unadorned tables and simple but well-sourced furniture.

47 East Houston St, New York, NY 10012

+1 212 219 7693

[estelany.com](http://estelany.com)

**No.65 Biko, Mexico City, Mexico**



*Agua chile at Biko*

Focusing on techno-emotional cooking, a term commonly associated with Spain and the progressive cuisine of chefs such as Ferran Adrià, Biko is the product of three Spanish colleagues, Mikel Alonso, Bruno Oteiza and Gerard Bellver. The restaurant has featured in the top 10 of Latin America's 50 Best Restaurants since the list's inception in 2013.

Presidente Masaryk 407, Miguel Hidalgo, Polanco, 11550 Mexico City

+52 55 5282 2064

[biko.com.mx](http://biko.com.mx)

**No.64 La Grenouillère, La Madeleine sous Montreuil, France**



*Ravioles rouges at La Grenouillere*

Once a refuelling point for Brits fresh off the ferry or just out of the Channel Tunnel, La Grenouillere was transformed into a cutting-edge restaurant by Alexandre Gauthier, who took over its running from his father Roland in 2003. Gauthier's cuisine is rooted in local ingredients from the sea and the chef's hunting and gathering.

19 rue de la Grenouillère, 62170 La Madeleine sous Montreuil  
 +33 3 21 06 07 22  
[lagrenouillere.fr](http://lagrenouillere.fr)

#### **No.63 The Test Kitchen, Cape Town, South Africa**



*The Test Kitchen billionaire shortbread*

Recently reinvented with a Light Room and a Dark Room, Luke Dale-Roberts's restaurant in the Woodstock neighbourhood of Cape Town is now only open for dinner with a maximum of 40 guests per night. In the Dark Room, guests huddle together for cocktails and the first seven courses of the tasting menu, before moving to the more formal Light Room to continue the experience. After opening in 2010 and being named The Best Restaurant in Africa in 2014, 2015 and 2016, Dale-Roberts decided last year that it was time for to transform the restaurant.

Shop 104A, The Old Biscuit Mill, 375 Albert Road, Woodstock, Cape Town  
 +27 21 447 2337  
[thetestkitchen.co.za](http://thetestkitchen.co.za)

#### **No.62 Quique Dacosta, Denia, Spain**





*Sopa de guindillas at Quique Dacosta*

A standard bearer for Spain's modernist movement, Quique Dacosta is a master of techno-emotional cooking, capturing the essence of the Mediterranean at his eponymous restaurant in avant-garde dishes that dazzle the senses. The white-washed building has a beautiful terrace and lounge, where diners begin their meal, before heading inside to be greeted by bare, unladen tables. Cutlery and crockery are added as the meal progresses to ensure nothing detracts from the food.

Ctra. Las Marinas, Km 3 Urbanisation El Poblet, 03700 Dénia, Alicante  
 +34 965 784 179  
[quiquedacosta.es](http://quiquedacosta.es)

#### **No.61 Hertog Jan, Bruges, Belgium**



*A dish from the September menu at Hertog Jan*

Gert De Mangeleer and Joachim Boudens caused quite a stir in Bruges, a beautiful but sleepy Belgian city, when they took over the running of Hertog Jan in 2005. Chef De Mangeleer and sommelier Boudens instantly attracted rave reviews for the boldness and ambition of their gastronomic vision and their progressive approach to food and wine pairing. Under the slogan 'simplicity is not simple,' they serve a series of tasting menus using ingredients from their own farm and the surrounding areas.

Torhoutse Steenweg 479, 8200 Bruges  
 +32 050 67 34 46  
[hertog-jan.com](http://hertog-jan.com)

#### **No.60 8 1/2 Otto e Mezzo Bombana, Hong Kong, China**



Rising to No.4 in Asia's 50 Best Restaurants this year and taking the Diners Club Lifetime Achievement Award for its chef-owner, Umberto Bombana, Otto e Mezzo is a firm favourite for Asian diners. Italian native Bombana has earned the title King of White Truffles for his undying passion and endless use of the famous fungi.

Shop 202, Landmark Alexandra, 18 Chater Road, Central, Hong Kong  
 +852 2537 8859  
[ottoe mezzo bombana.com](http://ottoe mezzo bombana.com)

#### **No.59 Combal Zero, Rivoli, Italy**



*From the Up menu at Combal Zero*

Housed in a glass wing of the Castello di Rivoli Museum of Contemporary Art, Davide Scabin's restaurant takes delight in turning Italian traditions on their head. Classic dishes are deconstructed and reassembled, while menu conventions are playfully subverted. Diners can choose the Down & Up tasting menu, which starts with light dishes moving up to heavier ones. Alternatively, go 'back to front' with the Up & Down menu, which begins with the richest dishes and ends with the lightest – a frozen oyster salad.

Piazza Mafalda di Savoia 10098 Rivoli  
 +39 011 9565225  
[combal.org/en](http://combal.org/en)

#### **No.58 Momofuku Ko, New York, USA**



*Lobster, potato and mussel (image: Zack DeZon)*

One of the many restaurants in chef David Chang's global empire, Ko opened in 2008 and has held two Michelin stars since 2009. Guests are served a tasting menu of dishes made from local, seasonal ingredients with global influences around a single counter table. Signatures include the Ko Egg and dry-aged Muscovy duck breast.

8 Extra Place, New York, NY 10003  
+1 212 203 8095  
[ko.momofuku.com/ko](http://ko.momofuku.com/ko)

#### **No.57 Fäviken, Järpen, Sweden**

Probably the most remote restaurant ever to have entered The World's 50 Best Restaurants list, Fäviken is all about the whole visceral experience, which includes a flight from Stockholm and a long drive to an old barn converted into a restaurant where Magnus Nilsson's rustic Scandinavian cooking awaits.

Fäviken 216, 830 05 Järpen  
+46 647 400 37  
[favikenmagasinet.se](http://favikenmagasinet.se)

#### **No.56 Nerua, Bilbao, Spain**



*Avocado cream, fenugreek ice cream, black olive and coffee at Nerua*

Housed in Bilbao's iconic Guggenheim Museum, Nerua is in the perfect spot for chef Josean Alija's artful, precise cooking. The 9-, 14- and 21-course tasting menus take in a series of dishes, each focused on one main ingredient with creative interpretations of Basque classics such as cod *kokotxas* and foie gras. Meanwhile, an extensive wine menu covers the local Spanish region and beyond.

Avenida Abandoibarra 2, 48001 Bilbao  
+ 34 944 000430  
[nerua.com](http://nerua.com)

**No.55 Disfrutar, Barcelona, Spain - NEW ENTRY**



*Parmesan cheese coquitos, egg yolk and truffle (image: Francesc Guillaumet)*

Winner of this year's [Miele One To Watch Award](#), Disfrutar has wowed critics and diners since its opening in 2014. Chef-owners Oriol Castro, Mateu Casañas and Eduard Xatruch are best known for their decade-long stint at El Bulli with Ferran Adrià, which helped shape their creative cooking concept at this new Barcelona favourite.

Carrer de Villarroel, 163, Barcelona 08036

+34 933 48 68 96

[en.disfrutarbarcelona.com](http://en.disfrutarbarcelona.com)

**No.54 Lyle's, London, UK**



*Eel broth at Lyle's*

Opened in 2014 in London's Shoreditch, James Lowe's debut restaurant quickly became one of the UK capital's trendiest dining spots. The talented chef's award-winning British cuisine takes centre stage in the pared back, industrial setting in the area's iconic Tea Building.

Tea Building, 56 Shoreditch High St, London E1 6JJ

+44 20 3011 5911

[lyleslondon.com](http://lyleslondon.com)

**No.53 Burnt Ends, Singapore**





*Fennel, burrata and orange oil at Burnt Ends*

Chef Dave Pynt's casual barbecue restaurant is one of Singapore's hottest dining destinations, rising to No.10 in Asia's 50 Best Restaurants 2017. Pynt, who also picked up the Chefs' Choice Award at this year's Asia awards, smokes everything from fennel to langoustines over wood, as well as utilising his purpose-built four-tonne, two-oven brick kiln.

20 Teck Lim Road, Singapore 088391  
+65 6224 3933  
[burntends.com.sg](http://burntends.com.sg)

#### **No.52 Nihonryori RyuGin, Tokyo, Japan**

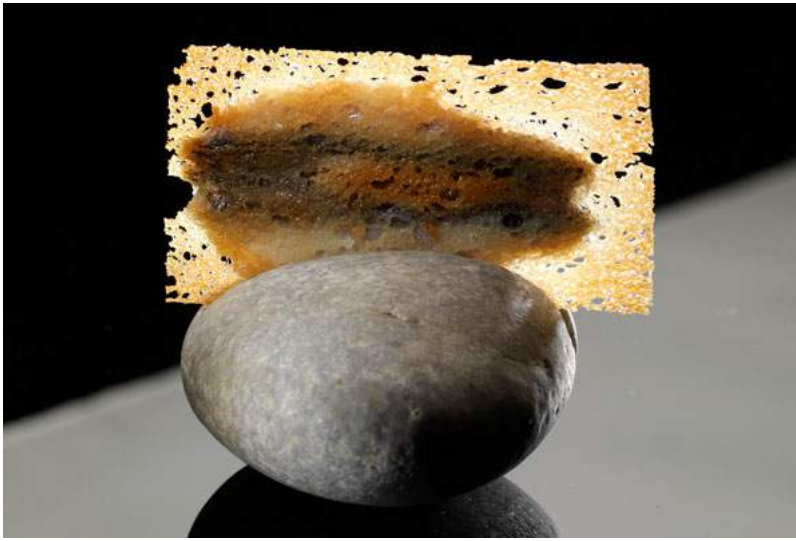


*Seiko Gani snow crab at Nihonryori RyuGin*

Nihonryori RyuGin is chef-owner Seiji Yamamoto's kaiseki in Tokyo's Roppongi district. Dishes are decided each morning depending on what's available at the markets and Yamamoto is acclaimed for his use of modernist techniques while respecting Japanese traditions.

1st Floor, 7-17-24 Roppongi, Minato, Tokyo 106 0032  
+81 3 3423 8006  
[nihonryori-ryugin.com](http://nihonryori-ryugin.com)

#### **No.51 Mikla, Istanbul, Turkey**



*Istanbul fish and bread at Mikla*

Boasting some of the most iconic views of the Bosphorus river from its rooftop, Mikla has become one of Istanbul's must-visit restaurants. Chef Mehmet Gürs sources rare ingredients from all over Turkey for his tasting menu, which is a journey through New Anatolian cuisine.

The Marmara Pera, Meşrutiyet Caddesi 15, 34430, Beyoğlu, Istanbul  
+27 (0)11 341 0663  
[miklarestaurant.com/en](http://miklarestaurant.com/en)

And that brings us neatly to *The World's 50 Best Restaurants 2017* list, which will be revealed at a ceremony in **Melbourne, Australia**, on **Wednesday 5<sup>th</sup> April**. Watch the countdown and awards via the livestream and follow on [Twitter](#), [Facebook](#) and [Instagram](#) from 8pm local time.

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